**BBQ WA OCTOPUS – NUOC MAM VINAIGRETTE – THAI BASIL 2.0**

**120 g octopus**

**40 g Nuoc mam dressing**

**5 g Crispy garlic chips**

**5 g finely sliced red chili**

**5 g Thai basil**

**10 g Spring onion relish**

**OCTOPUS**

**2 kg WA octopus legs**

**50 g garlic smashed**

**30 g coriander roots**

**50 g ginger**

**100 g shallots**

**50 g lemongrass**

**50 g galangal**

**20 g long red chili split**

**10 g cumin seed**

**10 g black peppercorn**

* Boil a large pot of salty water
* Get ready a big bowl of ice water
* Once the water is boiling rapidly, add the baby octopus to it, cook for 20 to 30 second. Scoop octopus directly into the ice water
* Make a stock with all the aromate listed, place the blanched ocotpus with it, cover with water and bring to boil
* Once boiling reduce to simmer and let cook for 20 minutes
* After 20 minutes, remove the pot from the fore and add some ice inside to stop the cooking of the octopus. Let rest 30. Minutes and remove the octopus

**BBQ CHILI PASTE**

**500 g long red chili bbq**

**25 g bird eye chili bbq**

**60 g garlic bbq**

**100 g coriander root**

**75 g palm sugar**

**250 g white vinegar**

**5 g salt**

* Blend all the ingredient until it’s smooth.
* Pass in fine chinois

**NAM JIM DRESSING**

**160 g bbq chili paste**

**30 g gochujang**

**110 g lime juice**

**50 g diced shallot**

**15 g garlic microplane**

**70 g nuoc mam son**

**30 g brown sugar**

**15 g coriander roots**

**130 g Burnt butter (beurre noisette)**

**100 g grape seed oil**

**1 g xantham**

**salt to taste**

* In a blender mix all the ingredient except burnt butter and grape seed oil.
* While running, add slowly both oil
* Check seasoning
* Add a little xanthan gum to stabilized the emulsification

**SPRING ONION RELISH**

**100 g green pepper finely chopped**

**300 g green spring onion finely chopped**

**200 g grapeseed oil**

**10 g ginger grated**

**100 g roasted peanuts roughly chopped**

**Salt & sugar to taste**

**NUOC MAM GASTRIC**

**1 kg fish sauce**

**1 kg palm sugar**